

Sriracha Black Bean Burger

Ingredients

2 cans black beans, drained and rinsed
1/2 medium onion, roughly chopped
3 cloves garlic
2 tablespoons chipotle peppers in adobo sauce
2 teaspoons cumin
pinch salt
1 tablespoon cornstarch
handful fresh cilantro
1 teaspoon sriracha
1/2 cup rolled oats (use gluten-free if that's important to you)
1-2 tablespoons olive oil

Preparation

1. Place half the black beans, onion and garlic in your food processor. Blend for 20-30 seconds until combined. Add chipotle, cumin, salt, cornstarch, cilantro, and sriracha. Blend for an other 10-20 seconds. Transfer to a large mixing bowl. Stir in oats and remaining black beans.
2. Heat olive oil on a large skillet over medium heat. Form mixture into patties and carefully transfer to the skillet. Cook for about 5-7 minutes until the bottom is browned and set. Very carefully flip and cook for an additional 4-6 minutes until the opposite side is browned and set as well. Serve immediately, or store refrigerated in an airtight container for up to 1 week.

